

White Bean Ranch Dip, Wenatchee School District

Healthy, Low-fat dip

Ingredients		1 gal or 128, 1 oz Servings	5 gal or 640, 1 oz Servings	Directions	
	Weight	Measure	Weight	Measure	
Cooked White beans (From Dry or Canned)		6 cups		30 cups	1. If dry, soak overnight in cold water under refrigeration, cook till very tender, strain, and cool. If canned, drain, rinse and place in bowl.
Non-Fat or Low-fat Greek Yogurt (can be made with regular yogurt if desired)		1 quart		5 quarts	
Low-Fat Milk		½ gallon		2.5 gallons	2. Combine all ingredients in a food processor and blend until smooth and creamy.
Powdered Ranch Dressing Mix		2 cups		10 cups	
Variation: Fresh Herb Ranch Fresh herbs: Fresh Cilantro, Sweet Basil, Parsley or all three.		2.5 cups, loosely packed		12 cups, loosely packed	3. Add last to food processor or blender and process till smooth

Refrigerate immediately. Serve cold (41 degrees or below).

Longer processing/blending will yield a smoother product.